

INCH-POUND

A-A-20070B

May 1, 1998

SUPERSEDING

A-A-20070A

January 26, 1990

COMMERCIAL ITEM DESCRIPTION

PEPPERS, GREEN AND RED, DEHYDRATED

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers dehydrated green and red peppers, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. CLASSIFICATION.

2.1 The dehydrated green and red peppers shall conform to the following types, styles, and classes of product specified in the solicitation, contract, or purchase order.

Types.

Type I - Green

Type II - Red

Type III - Mixed red and green

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

AMSC N/A

FSC 8915

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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Styles.

Style A - Diced 1/4 inch by 1/4 inch (approximate)

Style B - Diced 3/8 inch by 3/8 inch (approximate)

Classes.

Class 1 - With sulfite, 1,000 to 2,500 ppm, (extended shelf life)

Class 2 - Without sulfite, 0 ppm, (normal shelf life)

3. SALIENT CHARACTERISTICS.

3.1 Raw materials:

3.1.1 Peppers: The peppers shall be properly matured, either green or red, sweet bell peppers of similar variety and dehydration characteristics. Peppers of the hot pungent variety shall not be used. The peppers shall be firm and free from defects caused by hail, scars, sunburn, disease, insects, or mechanical or other means, except for small holes or splits incident to proper handling procedures. The peppers shall be properly washed to remove soil, spray residue, and foreign material. Any diseased and seriously damaged units shall be discarded.

3.1.2 Color: Peppers for Type I shall be a generally uniform green color with some variation from bright green to olive green. Peppers for Type II shall be a generally uniform red color with some variation from bright red to orange red after being properly trimmed and washed. Mixed green and red peppers for Type III shall consist of, by weight, not less than 35 percent generally uniform typical green pieces and not less than 35 percent generally uniform typical red pieces. Sweet bell peppers which are in the process of turning from green to red, including shades of brown, are permitted provided the minimum percentages of strictly green and red pieces are present.

3.2 Dehydrated product:

3.2.1 Moisture: The moisture content of the dehydrated product by weight, prior to packaging, shall not exceed 5.0 percent for Type I, 8.0 percent for Type II, and 6.0 percent for Type III.

3.2.2 Sulfite: The sulfite level (calculated as sulfur dioxide) for Class 1 product shall be not less than 1,000 nor more than 2,500 parts per million (ppm) by weight. Class 2 product shall not contain sulfite.

3.2.3 Product size: Not more than 12 percent, by weight, of Style A dehydrated, sweet bell peppers shall pass through a U.S. Standard No. 8 sieve. Not more than 7 percent of Style B shall pass through a U.S. Standard No. 8 sieve.

3.2.4 Defects: There shall be not more than 25 seeds per 100 grams of dehydrated, sweet bell peppers. The prevailing industry microbiological standards shall apply to this product. The dehydrated, sweet bell peppers shall be free from foreign material such as dirt, insect parts, hair, wood, paint, paper, glass, or metal, and shall be free from foreign odor or flavor such as burnt, scorched, stale, sour, rancid, musty, or moldy.

3.3 Rehydrated product:

3.3.1 Flavor and odor: The rehydrated product shall possess the odor, flavor, typical of normal, sweet bell peppers.

3.3.2 Color: The rehydrated product shall possess the color typical of normal, sweet bell peppers. The sweet bell peppers shall rehydrate to approximately their original physical form when 1.0 ounce of the dehydrated product (on a dry solids basis) is added to 16.0 ounces of 35° to 55°F water, by weight, and allowed to soak for 2 hours at ordinary refrigerated temperature (approximately 40°F).

3.3.3 Texture: The rehydrated product shall possess a texture that is tender, firm, full fleshed, but not mushy.

3.3.4 Defects: The rehydrated product shall contain not more than 2 percent, by weight, of defective pieces such as those affected by scorch, hail, sunburn, disease, rot, insect or mechanical damage, and stem, core, or placenta tissue.

3.4 Analytical requirements: See analytical requirements above.

3.4.1 Analytical sample procedure: Use Processed Products Branch (PPB) sampling procedures.

3.4.2 Sample preparation: Grind or blend the product in a minimum time to uniformity.

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3.4.3 Analytical testing: Analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Moisture (Dehydrated peppers)	934.06 (37.1.10)
Sulfite	990.28 (47.3.43)

3.4.4 Test results: The test results for moisture shall be reported to the nearest 0.1 percent. The test results for sulfite content shall be reported to the nearest 10 ppm. Any result not conforming to the finished product requirements shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered dehydrated green and red peppers shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the dehydrated green and red peppers in the commercial marketplace. Delivered dehydrated green and red peppers shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The dehydrated green and red peppers provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same dehydrated green and red peppers offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the PPB, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The dehydrated green and red peppers shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking.

Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Purchaser should specify product type(s), style(s) and class(es).

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

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MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS
(Project 8915-P022)

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